

Pasta

- plain white flour (or 50/50 white flour and semolina flour)
- salt
- eggs, about one per 2/3 cup of flour, at room temperature
- a little extra virgin olive oil (about 1/2 tablespoon per cup of flour)
- hot water

Combine flour and salt. Dump flour out on your counter/table. Dig a little well in the middle of the flour.

Crack your eggs into the hole in the flour, and add in the olive oil. Whisk the eggs slowly until combined with the oil, slowly whisking in more and more flour from the side until too thick to keep whisking.

If needed, as you work add more flour or some hot water.

If using an electric mixer to kneed the dough, dust the sides of the bowl with flour before you begin.

Kneed the dough for about 10 minutes, let rest for about 10 minutes, and then kneed again for another 10 minutes. Cover with plastic wrap (so it doesn't dry out) and let sit about 20 minutes.

Divide your dough into separate, smaller parts, which will be more manageable for rolling and cutting. Roll the dough as flat as possible with a good rolling pin.

If using a pasta machine, run through the flat heads to flatten still further, tightening the space after each run.

Slice into noodle form, either with your machine or your knife.

Cook the noodles in boiling salted water (or soup), stirring until they float to the surface -- just a few minutes (depending on the thickness of your noodles).

Preparation time: 90 minutes

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